

Weizen

- Gravity **12.6 BLG**
- ABV ---
- IBU **11**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **40.6 liter(s)**
- Total mash volume **46.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (20.7%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.8 kg (31%) | 80 % | 5 |
| Grain | Pszeniczny | 2.8 kg (48.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 3 % |
| Boil | Centennial | 8 g | 5 min | 10.5 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.4 % |